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| ndcrest_m | **SCHOOL OF EDUCATION****LESSON PLAN** (All school experiences other than Internship) |

### LESSON ORGANISATION (based on Progress Maps & Outcomes and Standards Framework)

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| **Year Level: 5 Time**: **Date**:  **Learning Area**: society and environment | **Students’ Prior Knowledge**:  - Safety in cooking  - the rules of cooking  - the different types of traditional foods in Italy  - measurements (maths) |
| **Lesson Topic**: Italian cooking |  |
| **Circle Value/s: 1 2 3 4 5 Indicate Value/s sub-points:** | |
| **Overarching Learning Outcomes (circle): 1 2 3 4 5 6 7 8 9 10 11 12 13** | |
| **Learning Area Outcome(s): culture**  **Level:3**  **Aspect/Cluster:**  **Descriptive Summary of Aspect/Cluster(point form):** | **Provision for Learner Diversity/Educational Risk**:   * Teacher assistants to supervise the special needs students. * Awareness of students food allergies. |
| **Teacher’s Prior Preparation/Organisation**:   * parent helpers * Ingredients :   pasta dough  pasta sauce  pizza bases x4  mushrooms  bacon  cheese  capsicum  pepperoni   * Cooking utensils :   Pasta/ pizza cuter  Pasta machine x2  Pizza base trays x 4   * organise use of canteen. * Worksheets x24 |
| **Lesson Objectives (i.e. anticipated outcomes of this lesson,** inpoint form)  *As a result of this lesson, students will be able to:*   * Students will gain a greater knowledge and appreciation of the different traditional foods of Italy. * Students will develop an appreciation of food and cooking as a significant part of Italian culture. | |
| **LESSON EVALUATION** *(to be completed* ***AFTER*** *the lesson)* | |
| **Assessment of Lesson Outcomes and Suggestions for Improvement**:  Students are required to write out the recipe and procedures (methods) so that the teacher can check how well the students were paying attention to what was happening.  Students will also be assessed by having to write a review of the food and discuss the significance of this food to Italy and its culture. | |
| **Teacher self-reflection and self-evaluation**: | |
| [**OFFICIAL USE ONLY**] Comments by classroom teacher, HOPP, supervisor: | |

### LESSON PROGRESSION (attach worksheets, examples, marking key, etc, as relevant)

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| **Time**  **5mins**  **2mins**  **30mins**  **10mins**  **2mins**  **5mins** | **Motivation and Introduction:**  **(have students seated quietly on the mat, ready to hear the fun news)**  Surprise the students with an excursion to the canteen for cooking lessons.  Explain clearly the process of the lesson:   * Today they are going to be cooking Italian. * Ask students about their knowledge on the Italian culture and the traditional foods. (quick class quiz) * Student are then asked to line up in two lines at the door, quietly. * As a class they move to the canteen, where they meet 4 parent helpers of Italian background.   **Lesson Steps** (Lesson content, structure & strategies) **Key Questions & Assessment**:  students are briefed and split into 2 groups   * One group is named ‘pizza’ and the other group ‘pasta’. * The parent helpers have prepared the two work stations up in the canteen for the students. The two groups and placed on different sides of the canteen, one at each station. * One group at a time students are to wash and dry their hands. * Students listen to the instructions of the parent helpers: * The pizza makers are to place the toppings on the pizza bases. * The pasta groups makes their own pasta and cuts out the different shapes and learn more about the different types of pasta. * Students then go back to the classroom. * Students are to write their own recipes and procedures (method) for the pasta or pizza   **Lesson Closure:**  Students are to draw a picture in the above box of how they image the final result of the cook Italian food would look like.  parent helpers cook and deliver it to the classroom at recess time   * Once the students have eaten their food they may move out to the play ground. | **Resources:**  Align these with the segment where they will be introduced.  pasta dough  pasta sauce  pizza bases x4  mushrooms  bacon  cheese  capsicum  pepperoni   * Cooking utensils :   Pasta/ pizza cuter  Pasta machine x2  Pizza base trays x 4   * Worksheets   X 24 |